

PICKLED RADISHES

1 Portion | Preparation time 20 min

INGREDIENTS

1 bunch / radishes
1 piece / chili peppers
1 clove / garlic
200 ml / water
200 ml / apple cider vinegar
1 tablespoon / honey
3 teaspoons / brown sugar
1 teaspoon / maple syrup
1/2 teaspoon / mustard
Salt, colorful pepper

INSTRUCTION

Wash radishes and cut into slices. Then put the radishes in a clean, scalded jar. Add the whole garlic clove, sliced chili peppers and mustard to the radishes. In a pot, boil the marinade, water with apple vinegar, honey, sugar and maple syrup. Season with salt and pepper. After boiling, pour our radishes and turn the jar. Radishes are ready after a few days. They are the perfect addition to salads.

PURCHASE LIST

Bunch of radishes

Chili papper

Garlic

Apple cider vinegar

Honey

Maple syrup

Mustard seeds